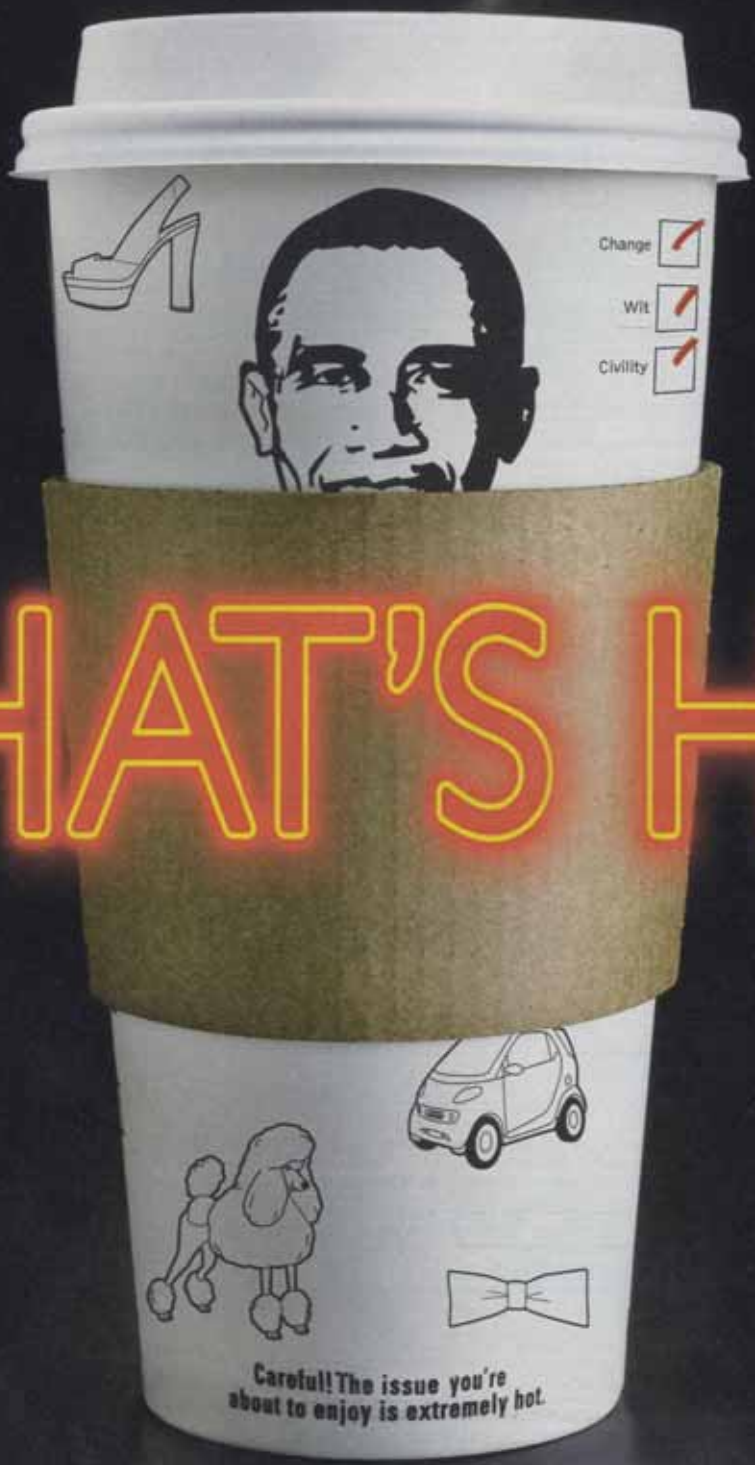


Trib

The stormy, steamy, fleeting love life of BUZZ

Donny Deutsch on what'll be sizzling in 2009



WHAT'S HOT

HOT: STAY-CATIONS (STAYING AT HOME AND LOVIN' IT) AS OPPOSED TO FLYING/DRIVING FAR AFIELD.



HOT:
CURED IN AMERICA

Those zesty, mouth-watering salumis—such as prosciutto, coppa, speck, pancetta—that were once the province of European artisans are now being made domestically. The meats are made with vegetarian-fed animals, raised with no antibiotics or are often nitrate free. New York has had Salumeria Biellese since 1925, but the rest of the country's catching up. Within the last few years, Kathy and Herb Eckhouse founded **La Quercia** in Des Moines, Iowa, and renowned chef Paul Bertolli launched **Fra' Mani** in Berkeley, Calif.



THE COIL LAMP BY CRAIGHTON BERMAN AND THE HERD TABLE BY ANDREW PEERLESS.



HOT:
DECEPTIVE DESIGN

They look like tables, chairs or lamps, but there's more here than meets the eye; the furnishings are either double entendres, ambidextrous or theoretical at **"Deceptive Design: Experiments in Furniture,"** a show at the Chicago Cultural Center through Jan. 4.



HAIR TODAY:

The new, 18,000-square-foot, four-story Ulta on State Street (114 S. State St.) gives us a better blend of high and low than any other beauty palace we've ever seen, and sports a full-service salon on its top floor headed by star hairstylist David Barnett—formerly of the John Barrett Salon at Bergdorf Goodman, where his clientele included Anne Hathaway, Paris Hilton and Bette Midler. The \$115 for a haircut and style by Barnett is below his New York asking price of \$200. Such a deal! Call 312-279-5081 for an appointment.

Photos: Salumeria, Book, Tribune photos by Jill Hogart; furniture courtesy School of the Art Institute; Barnett: Tribune photo by Chuck Barmon; lamp: MCV Photo; prosciutto: Fra' Mani